



ADEGA DE CARVOEIRA

BRAND	Mirante
DESIGNATION	Vinho Regional Lisboa - White
GRAPES	Fernão Pires, Seara Nova and Vital.
VINIFICATION	Complete destemming, crushing, and pneumatic pressing. Thermal shock at 14°C and filtration. Use of selected yeast, with controlled fermentation at 16°C.

ORGANOLEPTIC CHARACTERISTICS	A light, citrus-coloured wine that features intense floral aroma, blended with some tropical fruits, which gives this wine a hint of exoticism. It is recommended to pair with seafood, fish, and lightly cooked meat dishes. Better enjoyed at a temperature between 12°C and 14°C.
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PYSICOCHEMICAL ANALYSIS

ALCOHOLIC STRENGTH	13% vol.
TOTAL ACIDITY	5,4 g/L (tartaric acid)
pH	3,28
RESIDUAL SUGAR	1,2 g/L

PRESENTATION

BOTTLE	Bordelaise
CAPACITY	0,375L
PACKAGING	12 un.
PACKAGING WEIGHT	8,22 Kg
PACKAGING DIMENSIONS	253x191x242 mm
EUROPALLET	90 boxes

BOTTLE	Bordelaise
CAPACITY	0,75L
PACKAGING	6 un.
PACKAGING WEIGHT	7,690 Kg
PACKAGING DIMENSIONS	216x144x325 mm
EUROPALLET	100 (25 x 4) (6 un.)



ADEGA COOPERATIVA DE CARVOEIRA, C.R.L.

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